

DE KROON

PRESENTS

2018

NYE

- SUNDAY 31 DECEMBER -

19:30
DINER

75€
DINE&DANCE

23:00
CLUBNIGHT

25€
PRESALE

FEATURING ARTISTS

DJ Ignacio
DJ Danney Canova
and special performance by Chappell



DE KROON

VIP TABLE SERVICE

SUNROOM TABLES (OVERVIEWING THE REMBRANDTPLEIN)

€ 500 incl. 1 Bottle Grey Goose | 1 Bottle Moët et Chandon Brut | Max 6 persons

MAIN ROOM STANDING TABLES

€ 750 incl. 1 Bottle Grey Goose | 2 Bottles Moët et Chandon Brut | Max 6 persons

MAIN ROOM VIP BOOTH

€ 1250 Incl. 1 Magnum Grey Goose | 3 Bottles Moët et Chandon Brut | Max 6 persons

YOUR OWN VIP CORNER AT THE BAR

€ 2250 Including a free beverage spend of € 1500 | Max 20 persons

FOR RESERVATIONS PLEASE EMAIL TO NYE@DEKROON.NL

NYE DINNER ARRANGEMENT FOR 75 EUR

3-COURSE DINNER INCLUDING ENTRANCE TO THE NYE PARTY IN CAFÉ DE KROON (DRINKS NOT INCLUDED)
TICKETS AVAILABLE ON WWW.DEKROON.NL - [FACEBOOK/dekroonamsterdam](https://www.facebook.com/dekroonamsterdam)

STARTER

Carpaccio | beef | pesto | truffle | rocket | pine nuts

Or

Smoked salmon | sweet and sour of cucumber | fennel | reddish | crispy parsnip | cream of herbs

Or

Burrata | green herbs | mix of tomatoes | rocket | pesto

MAIN COURSE

Beef steak | red wine gravy | crispy potato | yellow beetroot | balsamic onion | carrots | zucchini

Or

Cod | beurre blanc | crispy potato | yellow beetroot | balsamic onion | carrots | zucchini

Or

Vegetarian pasta | mushrooms | truffle | Parmesan cheese

DESSERT

Chocolate mousse | coconut | chocolate pearls | crunch of cookies

*FOR VEGETARIAN GUESTS OR GUESTS WITH SPECIAL DIET REQUIREMENTS WE WILL SERVE ALTERNATIVE DISHES.
FOR ALLERGY INFORMATION GUESTS CAN CONTACT THE SERVING STAFF.*